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Smoked Salmon and Cream Cheese Finger Sandwiches



Ingredients

2 slices of bread, not too thick
Cream cheese
Chives
1 lemon
Salt and black pepper
A slice of smoked salmon.
1 tomato

Preparation

1. Mix a large dollop of cream cheese with a sprinkling of chopped chives and a small squeeze of lemon juice, then season with salt and black pepper. Spread thickly onto one slice of bread. Place the salmon on the cream cheese, making sure it goes right up to the edges. Add the other slice of bread to make a sandwich.
2. Cut off the crusts to make a rectangle. Cut across the rectangle, then cut each half into 3 fingers of the same size.
3. Make zigzag cuts around the middle of the tomato then separate the 2 halves. Arrange the sandwich fingers into a flower shape, using one of the tomato halves as the centre of the flower.

Cooks Note

Use bread that isn't sliced too thick.
